



Món ăn đường phố (Street eats)

Pre-booking only

\$110 per person

Selection of Vietnamese street food cooked fresh over coal and served to you to enjoy with fresh herbs, lettuce, vermicelli noodles, rice paper and dipping sauce

Cho tôi ăn (Feed me)

\$75 per person

Feast on a combination of seafood and house favourite starters, mains and sides

Để Thanh chọn (Leave it to us)

\$65 per person

Selection of house favourite appetisers, smalls, main and sides

Món ăn chơi (Appetisers)

Fresh Pacific oyster (Hào tươi)

Fresh Pacific oyster with citrus nuoc mam
\$5.50 each / \$30 half dozen

Grilled Pacific oyster (Hào nướng)

Grilled Pacific oyster with fragrant onion oil, and peanuts
\$5.50 each / \$30 half dozen

Rice paper rolls (Gỏi cuốn)

Freshly rolled rice paper rolls with lettuce, cucumber, fresh herbs, and rice noodles
- Turmeric and dill barramundi \$14
- Lemongrass and chilli chicken \$13
- Ginger soy kohlrabi, tofu \$11

Spring rolls (Chả giò)

Crispy vegan spring rolls served with lettuce, and fresh herbs
\$12

Coconut and turmeric mini pancakes (Bánh khọt)

Coconut and turmeric mini pancakes with prawns, fragrant onion oil, lettuce, and fresh herbs (VO)
\$22

Món ăn nhỏ (Smalls)

Grilled eggplant (Cà tím nướng)

Grilled eggplant, mushroom xo, and whipped tofu and coconut
\$22

Sticky wings (Cánh gà đường thốt nốt)

Twice cooked chicken wings with crispy sticky rice, fish sauce caramel, house pickles, and Thai basil
\$22

Duck Donut (Bánh rán vịt)

Braised duck with ginger, orange zest edamame, wrapped in sticky rice with hoisin, sriracha and coconut milk sauce
\$25

Cured Salmon (Gỏi cá hồi)

Ginger & citrus cured ocean trout with baby fennel, shallots, mint, chilli, and peanuts
\$25

Beef carpaccio (Bò tái chanh)

Thinly sliced beef fillet with shallots, mint, sawtooth coriander, rice paddy herbs, lime, and crispy garlic
\$26

Seared scallops (Điệp)

Pan seared scallops with celeriac puree, chilli jam, kaffir lime leaf, and chilli oil
\$26

Món ăn chính (Mains)

Braised pork belly (Thịt heo kho)

12-hour braised pork belly in soy and coconut water, with fresh chilli and spring onion
\$44

Grilled beef (Bò kho)

Grilled marinated beef fillet with spiced carrot purée, fragrant beef stew sauce, crispy sweet potato, chilli, and Thai basil
\$45

Crispy Duck (Vịt giòn)

Crispy duck with red and black dates, longan, shiitake mushroom, lotus seed and lily flower in light and fragrant duck jus
\$49

Roast chicken (Gà nướng)

Roasted free range chicken, marinated in lemongrass, and chilli with lime fish sauce
\$40

FOD (Cá nướng)

Grilled whole fish with roasted tomato, pineapple, ginger nuoc mam
\$47

Vegan curry (Cà ri chay)

Fragrant coconut curry with sweet potato, cauliflower, green beans, crispy fried silken tofu, and Thai basil
\$40

Twice cooked cauliflower (Súp lơ nấu chín hai lần)

Twice cooked cauliflower tossed in lemongrass satay and soy ginger chickpeas
\$39

Món ăn phụ (Sides)

Vietnamese slaw (Gỏi bắp cải)

Crunchy cabbage with pickled red onions, fresh herbs, nuoc mam, and fried shallots
\$17

Green papaya salad (Gỏi đu đủ)

Crunchy green papaya with pickled carrot, apple, fresh herbs, nuoc mam, and fried shallots
\$18

Wok tossed Chinese broccoli (Cải xào tỏi)

Chinese broccoli wok tossed in soy and garlic
\$18

Rice (Cơm)

Steamed fragrant Jasmine rice \$4